



Early Journal Content on JSTOR, Free to Anyone in the World

This article is one of nearly 500,000 scholarly works digitized and made freely available to everyone in the world by JSTOR.

Known as the Early Journal Content, this set of works include research articles, news, letters, and other writings published in more than 200 of the oldest leading academic journals. The works date from the mid-seventeenth to the early twentieth centuries.

We encourage people to read and share the Early Journal Content openly and to tell others that this resource exists. People may post this content online or redistribute in any way for non-commercial purposes.

Read more about Early Journal Content at <http://about.jstor.org/participate-jstor/individuals/early-journal-content>.

JSTOR is a digital library of academic journals, books, and primary source objects. JSTOR helps people discover, use, and build upon a wide range of content through a powerful research and teaching platform, and preserves this content for future generations. JSTOR is part of ITHAKA, a not-for-profit organization that also includes Ithaka S+R and Portico. For more information about JSTOR, please contact support@jstor.org.

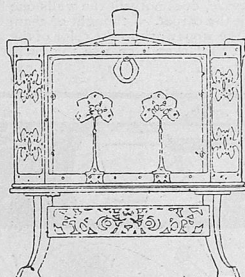


NOVEL CONCEITS IN TABLEWARE.

BY CARRIE MAY ASHTON.

THE old theory that wood alone was suitable for serving salads is fast dying out. The latest thing in salad forks and spoons are of silver with handles of tinted ivory.

An attractive asparagus dish recently seen has a sauce boat at either end—one for white sauce and the other for plain melted butter. The



asparagus holder and server are among the new conceits. The holders somewhat resemble sugar tongs, while the server is a very broad but short fork whose lines are much curved.

Butter-spreaders are gaining in popularity and can be had for \$14 per dozen. They resemble large butter-knives, only that they are much smaller.

Among the latest novelties are butter-picks for serving butterballs. These come in gold as well as silver and are very unique.

The newest berry forks this season have two tines instead of three and are found as useful as they are cunning. Plain ones sell for \$9 a dozen without the case. More elaborate ones come higher. Some have handles of Russian enamel or are inlaid.

Ice tongs are among the season's fads and fill a long felt want in handling ice. They show a spoon at one end and a claw at the other. Cunning little silver cake knives are now offered for a comparatively small sum.

A dainty bon-bon dish is of Doulton china in the form of an orchid. The dish reclines on an orchid leaf, while the stalk forms a most graceful handle. This beautiful trifle is exquisitely decorated with several known species of the orchid.

The double finger bowl is a fad of this season. It is a simple but unique contrivance and consists of two bowls, one fitting into the other with just space between to hold a few flowers. It gives the effect of a finger bowl resting in the midst of a lovely wreath of blossoms.

People who can afford it are taking advantage of the low prices during the hard times and laying in a good supply of silver and other tableware, as things were never so reasonable before.

Very unique are the orange spoons with a pointed end and saw teeth on one side of the bowl. Orange holders are like tongs, while basket frames just large enough for half an

orange to fit in are considered the correct thing. Orange knives have one sharp edge and the other cut in saw teeth. They are rounded like a scimeter.

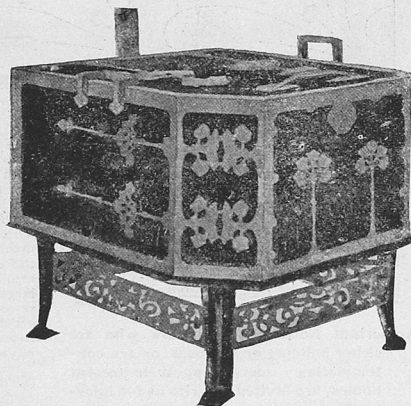
An odd tea ball is like a teaspoon with a cover and has a twisted handle. Some of the tea balls are spherical, acorn-shaped and even in the form of eggs and hearts. A tea-ball holder, upon which the ball rests when not in use, resembles an inverted tripod, and the ball fits into it.

Bouillon spoons are among the late fads. In size they are between an after-dinner coffee and a teaspoon. Their bowls are rounded in shape. Many novelties are noticed in the way of grape scissors, bread forks, funnels and bon-bon tongs.

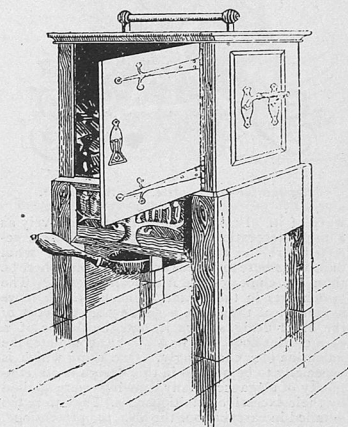
Butter spreaders, which are supposed to accompany the bread and butter plates, are rounded on one side while the other side forms a point which is broken, thus forming two teeth. The teeth are used to break the butter ball while the rounded side is used for spreading the bread.

Ice-cream spoons are found in two styles, those which resemble a tiny spade being perfectly straight and those which are rounded like a trowel.

Silver and china are combined in many of the



Design for a Coal-scuttle. By F. Appleyard.



Design for a Coal-scuttle. By H. C. Graff.

new novelties in tableware. Handsome tête-à-tête sets are now shown where the pieces are set in silver standards. The handles of the jug, pot, cups and bowl are of silver and a rim of the same metal extends around the saucers.

The effect is charming. The latest fashions for warmer pitchers and salad bowls show a combination of cut glass and silver. It is with great difficulty that one can tell where one begins and the other ends, as the glass is so very brilliant.

The individual egg-boiler is one of the season's novelties. It consists of a porcelain cup with a tight metal case. After breaking the egg and screwing the cover on, the dish is placed in boiling water the required number of minutes. The egg is served in the same cup.

An odd fad which finds ready favor amid the winter months is the single oyster shell of fine china, which is a great improvement over the plates formerly used.

Very pretty are the new spoon holders which are in the form of oval china baskets. They come in two sizes, one four inches long for coffee spoons, and the other six inches in length for teaspoons.

A picturesque plate for a child is of exquisite china decorated with cunning Brownies.

DECORATIVE NOTE.

TO wash pieces of delicate lace without injury to the fabric is not difficult when once one knows how to do it. Take a large clean bottle of quart size, and cover it with a piece of white flannel. It must be tightly stretched and sewn together. On this foundation the lace must be wound, layer upon layer, and perfectly smooth, with every point and scallop in place. Place the bottle in clean water and let it soak over night. In the morning make a good lather of ivory or any white soapsuds, and wash by passing between the hands. Do not rub. This process may be repeated several times until the lace is quite clean all through. Dry in a warm place or in the sun on the bottle. When thoroughly dry unwind the lace, fold and put away. It will not need ironing.

